



29 Rt. 202 (Main Road) Montville, NJ 07045 973-263-1300 EMail: info@thecolumbiainn.com

BUFFET PACKAGE #1 - 25 People Minimum 30 People Minimum on Holidays

PIZZA & COLD ANTIPASTO: *(Served on each table Family Style)*

SALAD:

HOUSE (Balsamic Vinaigrette & Creamy Blue Cheese)

PASTA: (Select Two)

FARFALLE RUSTICA *(Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce)* _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA *(Italian Bacon w/onions & Fresh Tomato)* _____

PENNE BOLOGNESE *(Marinara meat sauce)* _____

POLLO: (Select Two)

POLLO FRANCESE *(Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)* _____

POLLO PARMIGIANA _____

POLLO MARSALA *(Chicken sautéed in a Marsala Mushroom Sauce)* _____

POLLO CACCIATORA *(Chicken pieces sautéed w/mushrooms, tomatoes, & onions)* _____

VEGGIES: (Select one)

MASHED POTATO & MASHED CARROT _____

MIX VEGETABLES WITH ROASTED POTATO _____

MIX VEGETABLES SAUTÉED IN GARLIC AND OIL _____

Table with assorted desserts, cookies and fresh fruit

Coffee, Tea, and Soda **\$34.95 per person**

Plus Wine (house wine) **\$40.95 per person**

Plus Beer (domestic draft beer) & Wine (house) & Sangria **\$44.95 per person**

ALL PRICES ARE SUBJECT TO 6.625% TAX AND 18% GRATUITY



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BUFFET PACKAGE #2 - 25 People Minimum 30 People Minimum on Holidays

PIZZA, HOT & COLD ANTIPASTO: *(Served on each table Family Style)*

HOT ANTIPASTO: Fried Calamari, Shrimp, Mozzarella en Carozza, Eggplant Rollatini, Mussels & Baked Clams

SALAD: (Select one)

House *(Balsamic Vinaigrette & Creamy Blue Cheese)* _____

Tri Color *(Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar)* _____

PASTA: (Select Two)

FARFALLE RUSTICA *(Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce)* _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA *(Italian Bacon w/onions & Fresh Tomato)* _____

PENNE BOLOGNESE *(Marinara Meat Sauce)* _____

POLLO: (Select one)

POLLO FRANCESE *(Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)* _____

POLLO PARMIGIANA _____

POLLO MARSALA *(Chicken Sautéed in a Marsala Mushroom Sauce)* _____

POLLO CACCIATORA *(Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions)* _____

VEGGIES: (Select one)

MASHED POTATO & MASHED CARROT _____

MIXED VEGETABLES WITH ROASTED POTATO _____

MIX VEGETABLES SAUTÉED IN GARLIC AND OIL _____

CHEF'S CHOICE OF FISH _____

Table with assorted desserts, cookies and fresh fruit

Coffee, Tea, and Soda **\$39.95 per person**

Plus Wine (house wine) **\$44.95 per person**

Plus Beer (domestic draft beer) & Wine (house) & Sangria **\$49.95 per person**

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BUFFET PACKAGE #3 - 25 People Minimum 30 People Minimum on Holidays

PIZZA, HOT & COLD ANTIPASTO: *(Served on each table Family Style)*

HOT ANTIPASTO: Fried Calamari, Shrimp, Mozzarella en Carozza, Eggplant Rollatini, Mussels & Baked Clams

SALAD: (Select one)

House *(Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese)* _____

Tri Color *(Arugula, Endive, Radicchio w/extra virgin olive oil & Balsamic vinegar)* _____

PASTA: (Select one)

FARFALLE RUSTICA *(Sausage, Roasted Peppers & Eggplant in a lite tomato sauce)* _____

PENNE IN A PINK VODKA SAUCE _____

RIGATONI AMATRICIANA *(Italian Bacon w/onions & Fresh Tomato)* _____

PENNE BOLOGNESE *(Marinara Meat Sauce)* _____

POLLO: (Select one)

POLLO FRANCESE *(Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)* _____

POLLO PARMIGIANA _____

POLLO MARSALA *(Chicken Sautéed in a Marsala Mushroom Sauce)* _____

POLLO CACCIATORA *(Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions)* _____

CARNE: (Select one)

PORK (Pull Pork, Pork Shoulder, Honey Glasse Ham or Pork Tenderloin) _____

ROASTED BEEF _____

VEAL SALTIMBOCA (Topped with sage, proscuitto, melted mozzarella over spinach) _____

PRIME RIB CARVING STATION - **Set Up Fee \$300.00 PLUS MARKET PRICE COST** _____

VEGGIES: (Select one)

MASHED POTATO & MASHED CARROT _____

MIXED VEGETABLES WITH ROASTED POTATO _____

MIX VEGETABLES SAUTÉED IN GARLIC AND OIL _____

CHEF'S CHOICE OF FISH (Saint Peter's Fish or Salmon) _____

Table with assorted desserts, cookies and fresh fruit

Coffee, Tea, and Soda **\$44.95 per person**

Plus Wine (house wine) **\$49.95 per person**

Plus Beer (domestic draft beer) & Wine (house) & Sangria **\$54.95 per person**

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BUFFET PACKAGE #4 - 3 HOUR OPEN BAR INCLUDED 30 People Minimum on Holidays

Cocktail Hour - Hors d'oeuvres: including meatballs, mussels, bruschetta, fried calamari, shrimp, cold cuts, fresh mozzarella, roasted peppers & assorted cheeses, Etc.

SALAD:

- House (*Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese*) _____
- Tri Color (*Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar*) _____

PASTA: (Select one)

- FARFALLE RUSTICA (*Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce*) _____
- PENNE IN A PINK VODKA SAUCE _____
- RIGATONI AMATRICIANA (*Italian Bacon w/onions & Fresh Tomato*) _____
- PENNE BOLOGNESE _____

POLLO: (Select one)

- POLLO FRANCESE (*Dipped in Egg & Sautéed in a White Wine & Lemon*) _____
- POLLO PARMIGIANA _____
- POLLO MARSALA (*Sautéed in a Marsala Mushroom Sauce*) _____
- POLLO CACCIATORA (*Chicken pieces Sautéed w/Mushrooms, Tomatoes & Onions*) _____

CARNE: (Select one)

- PORK (Pull Pork, Pork Shoulder, Honey Glasse Ham or Pork Tenderloin) _____
- ROASTED BEEF _____
- VEAL SALTIMBOCA (Topped with sage, prosciutto, melted mozzarella over spinach) _____
- PRIME RIB CARVING STATION - **Set Up Fee \$300.00 PLUS MARKET PRICE COST** _____

VEGGIES: (Select one)

- MASHED POTATO & MASHED CARROT _____
- MIX VEGETABLES SAUTÉED IN GARLIC AND OIL WITH ROASTED POTATO _____
- MIX VEGETABLES SAUTÉED IN GARLIC AND OIL _____

CHEF'S CHOICE OF FISH _____

Table with assorted desserts, cookies and fresh fruit - Coffee, Tea, and Soda

3 Hour Open Bar Maximum

\$75.00 per person

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